















Patterson Creek Apiary
Route 1, Box 128
Burlington, WV 26710
Pure Blended
West Virginia
Wildflower Honey
24 oz.

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Route 1, Box 128
Burlington, WV 26710
Pure Blended
West Virginia
Wildflower Honey
24 oz.













2 3.00

Utility Vehicle

Includes:

- 22 pcs Pre-cut Sanded Wood
- 4 Paint Colors 0.07 fl. oz.
- Glue 0.07 fl. oz.
- Paintbrush
- Sandpaper
- Instructions

5+
WOOD
MODEL KIT

EVERYTHING YOU NEED!

WARNING: CHOKING HAZARD - Small parts. Not for children under 3 years.

MADE IN CHINA

KIT CONTAINS MODELSHOW

1.00

The Peoples Store & Supply Co. about 1920 and Marlinion Milling

Beneath The Snow



pr

by Phyllis S. McCall

2.00

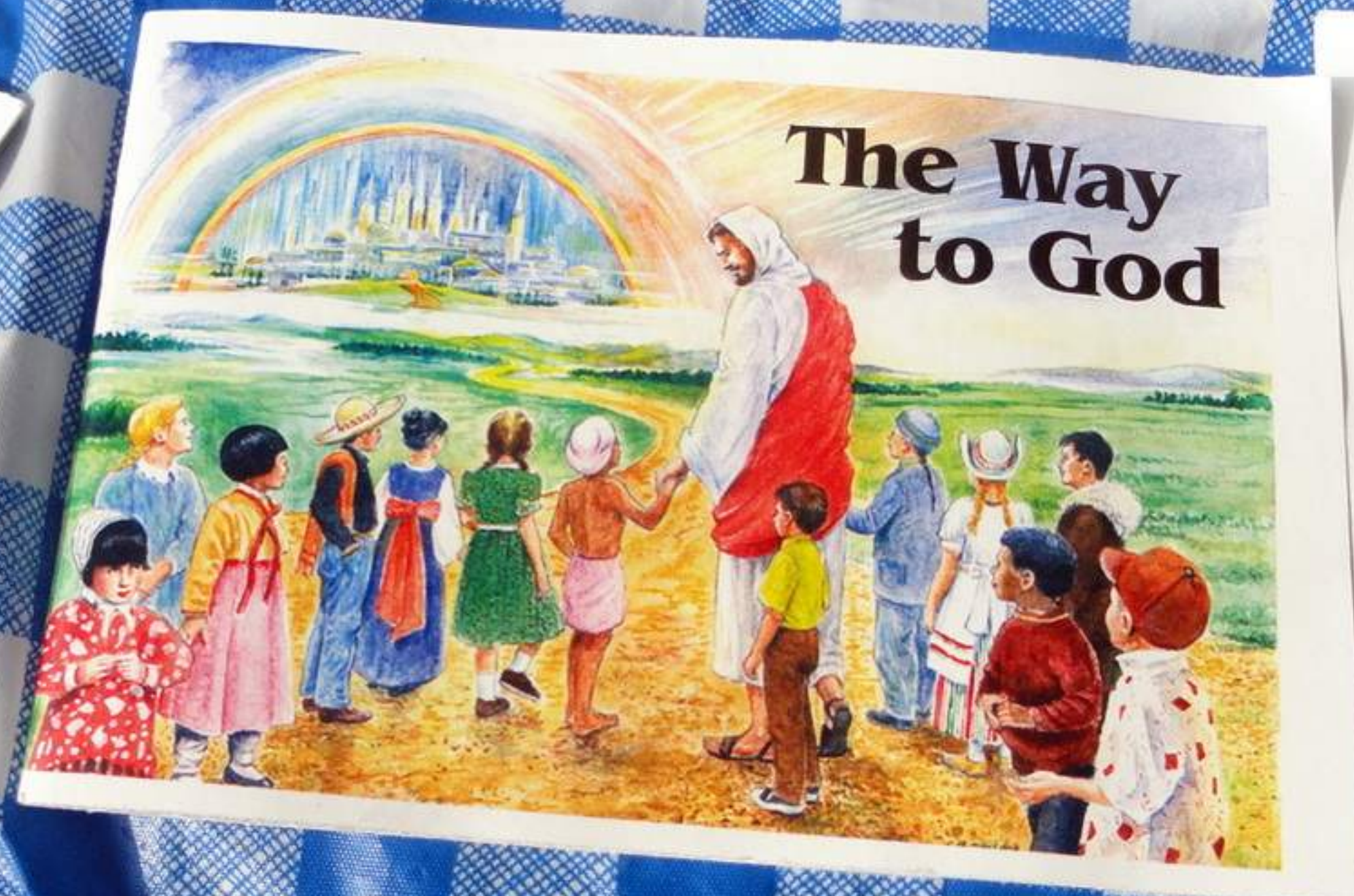
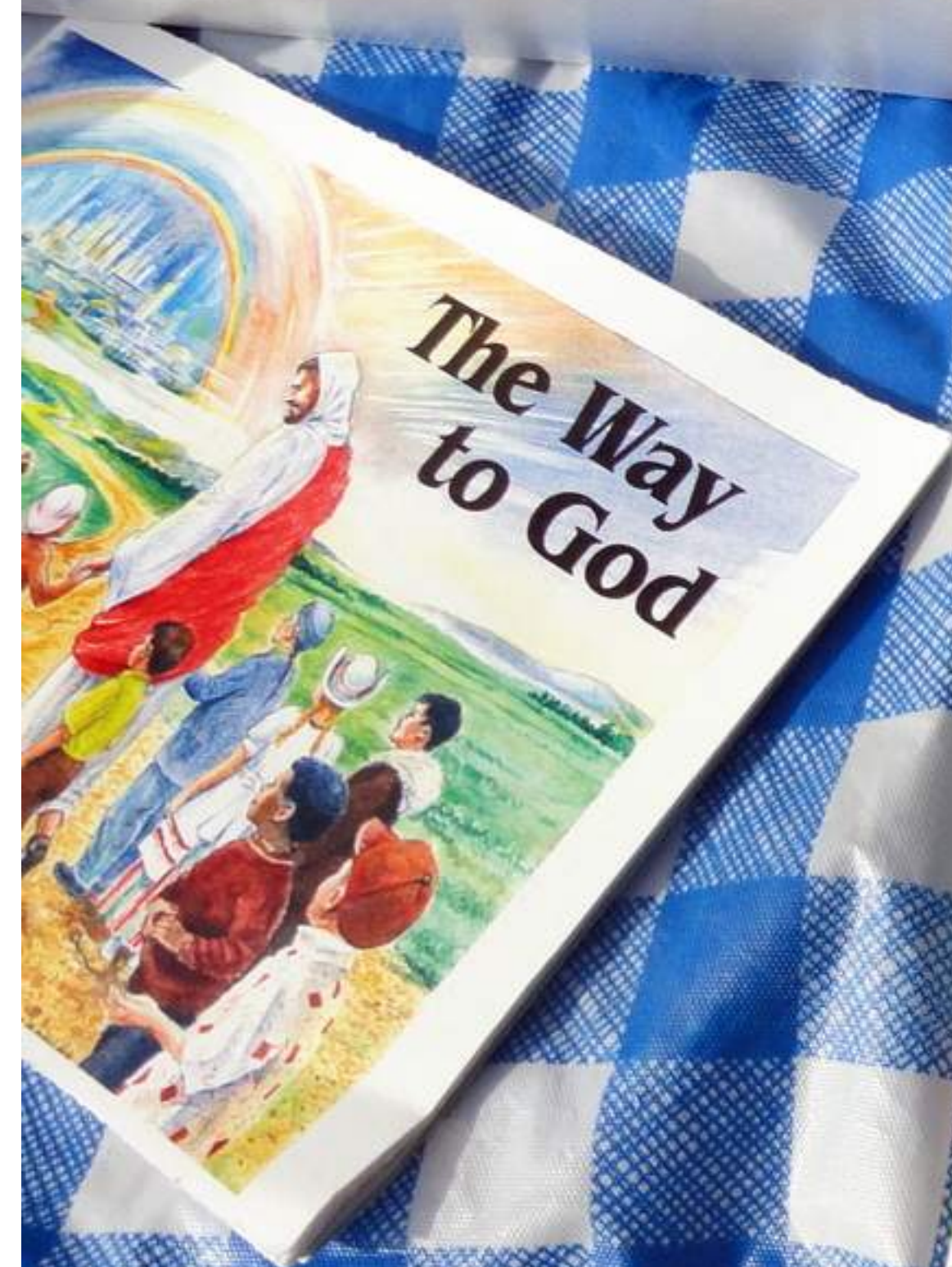
The Way to God

The way to God

The Way to God













CAGE-FREE FRESH
FARM EGGS

AND

GARDEN PRODUCE

















GOURDS

4 / \$1.00



PATTY PAN
SQUASH
ORGANIC
2 / \$1.00









LARGE RED CHERRY
\$1.25/PINT

\$1.25

\$1.25

\$1.25

YELLOW CORN MEAL
ORGANIC 2 LBS. \$2.50
GROUND ON 08-25-11



Mr. Douglas H. Bernier

BLUE CORN MEAL
ORGANIC 2 LBS \$3.00
GROUND ON 08-26-11



Mr. Douglas H. Bernier
RR 1 Box 155
Marlinton, WV 24954-9716

THREE PIECE
CHICKEN















WHY EAT CANDY
WHEN YOU CAN
HAVE
SUNSHINE?
SUNGOLD
TOMATOES







ONGOI
To

.50 / lb

Tomatillo - Wik

Toma

From Wikipedia, the free encyclopedia

The **tomatillo** (*Physalis philadelphica*) is a plant of the nightshade family, related to the cape gooseberry, bearing small, spherical and green or green-purple fruit of the same name. Tomatillos, referred to as green tomato (Spanish: *tomate verde*) in Mexico, are a staple in Mexican cuisine. Tomatillos are grown as annuals throughout the Western Hemisphere. Often self-incompatible, tomatillos need a second plant to enhance pollination and guarantee fruit set.

Contents

- 1 Description
- 2 Names
- 3 Image gallery
- 4 See also
- 5 References
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Description

The tomatillo vegetable is surrounded by an inedible, paper-like husk formed from the calyx. As the fruit matures, it fills the husk and can split it open by harvest. The husk turns brown, and the fruit can be any of a number of colors when ripe, including yellow, red, green, or even purple. Tomatillos are the key ingredient in fresh and cooked Latin American green sauces. The freshness and greenness of the husk are quality criteria. Fruit should be firm and bright green, as the green colour and tart flavour are the main culinary contributions of the fruit. Purple and red-ripening cultivars often have a slight sweetness, unlike the green- and yellow-ripening cultivars, and are therefore somewhat more suitable for fruit-like uses like jams and preserves. Like their close relatives cape gooseberries, tomatillos have a high pectin content.

Tomatillo plants are highly self-incompatible (two or more plants are needed for proper pollination; thus isolated tomatillo plants rarely set fruit).

Ripe tomatillos will keep in the refrigerator for about two weeks. They will keep even longer if the husks are removed and the fruits are placed in sealed plastic bags stored in the refrigerator.^[1] They may also be frozen whole or sliced.

Names

<http://en.wikipedia.org/wiki/Tomatillo>

Tomatillo



Fresh harvest of German tomatillos

Scientific classification

Kingdom: Plantae
(unranked): Angiosperms
(unranked): Eudicots
(unranked): Asterids
Order: Solanales
Family: Solanaceae
Genus: *Physalis*
Species: *P. philadelphica*

Binomial name

Physalis philadelphica

Lam. (1786)

Synonyms

Physalis ixocarpa Brot.

Page 1 of 3

8/10/2011

CANDY

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TOM





WHY E

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SUN

NGO L

TOMA











Ball
BLACKSTRAP
MOLASSES

1 PINT
\$3.95





















Just
Picked
KALE
\$4/bag

Asian
Pears
75¢
each







FRESH DUG
GARLIC
50¢/head
BRAIDS -
\$14

75¢
each















Herbs
Anise
Basil
Cilantro
Dill
Garlic
Horseradish
Lavender
Mint
Oregano
Parsley
Rosemary
Sage
Thyme

Unprocessed Honey
(excludes WIC)

CANNOT be used to purchase
popcorn, flowers, dried
fruit/tropical fruits, or ornamental
plants.
MUST NOT ask farmers to
change selection and type of
product.

West Virginia
Market Number
011

Stamp #











*A Historic & Scenic Tour
Of
Pocahontas County*



And More Pocahontas Memories

By C. A. Curry



Baked Potato Bag

This simple bag creates a "just right" baked potato in your microwave. The bag will cook 1 - 4 medium sized potatoes at once.

Simply wash and dry the spud, DO NOT PRICK. Wrap the spud in paper towel and place in the bag. Microwave 8 - 15 minutes (microwave times vary). When serving, no knife is needed. Use a fork to open the fluffy potato. Let the bag air dry. May also be used for sweet potatoes.

Enjoy!



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Enjoy!

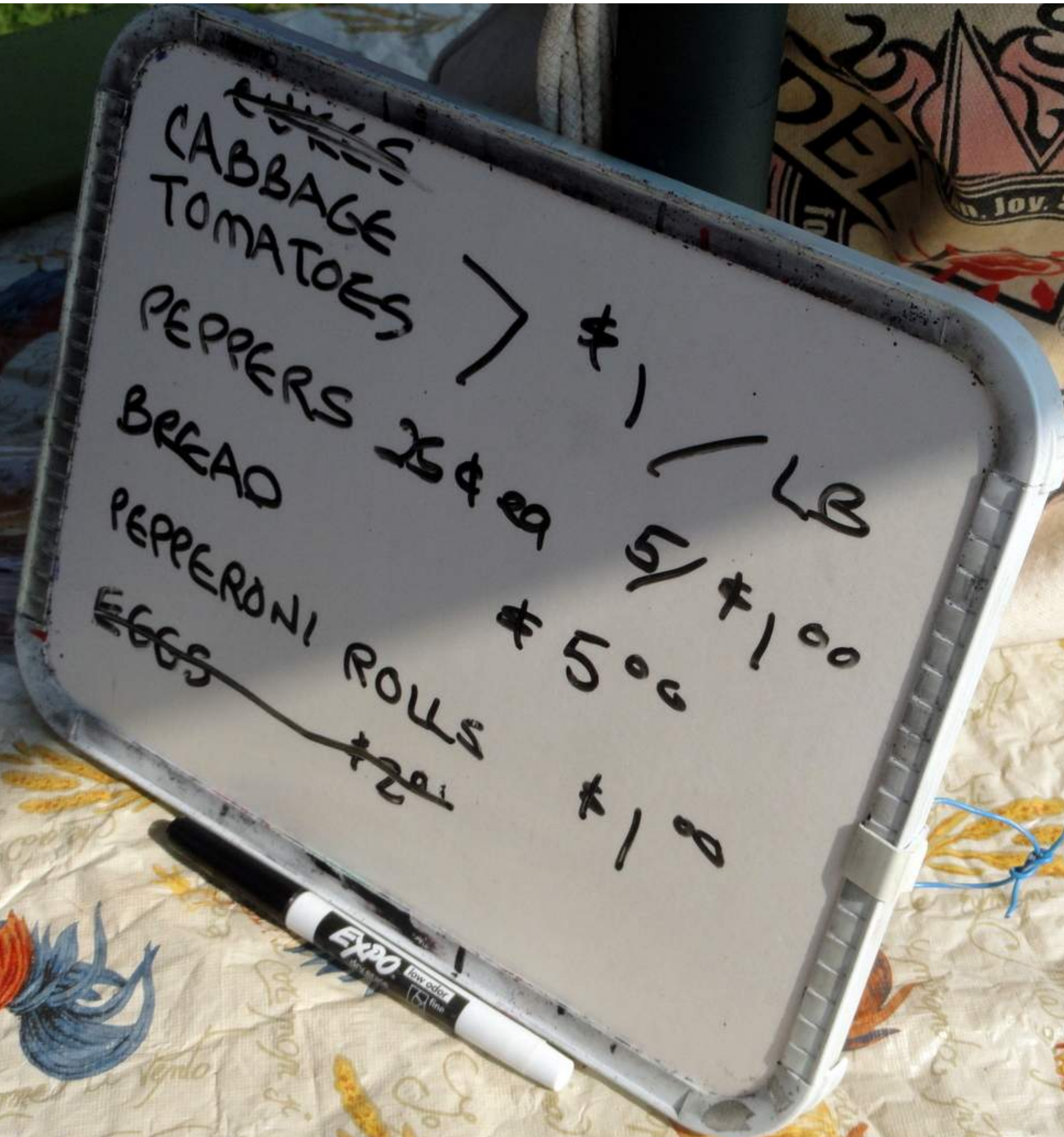
4-
7.50











CABBAGE		
TOMATOES		
PEPPERS	\$1	
BREAD	\$5	\$1.00
PEPPERONI ROLLS	\$5.00	
EGGS	\$1.80	









Krimmeren Buns
1 lb. sugar - 1.00
1/2 cup - water - 1.00
Brown Sugar - 1.00
Cup - sugar

Cinnamon
Buns
1.00

From Carmen's Kitchen
Cake's, Pies, Cookies, Soups, Buns &
Breads
For more information please call
304-799-6457
Recommended By The Local Health Department



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